# Luxury Wedding Breakfast

Select from our range of beautifully presented luxury banquet options

# Wedding Canapés

5 CHOICES - £6.45 PER PERSON

6 CHOICES - £7.45 PER PERSON

7 CHOICES - £8.95 PER PERSON

Polenta, Parma Ham and Chips served with Tomato Sauce Beetroot Cured Salmon Strips

Salmon and Cucumber Twists, served with Crème Fraiche

Chorizo and Prawn Skewers

Mini Cheeseboard Sticks

Beef Meatballs with Mozzarella Skewers

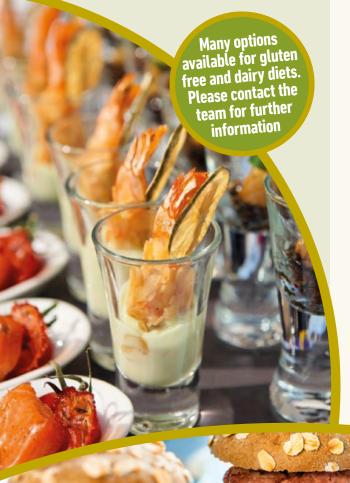
Smoked Salmon and Cucumber Pinwheels

Mini Seared Tuna Loin with Poppy Seeds

Cherry Tomato Bruschetta brushed with Olive Oil

Mini Chicken Tikka Skewer with Naan Bread

Pigs in Spiced Gilets



## 3 Course (Venus

We work with our clients to provide a bespoke quote for each event and meet individual requirements. We can also provide bespoke menus should they be required – please contact us for details.

## Option 1

£29.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

#### **STARTERS**

Chicken and Smoked Bacon Terrine served with Piccalilli

Pea, Mint and Spring Onion Soup with Parmesan Shavings •

King Prawn and Cucumber Salad on a bed of Rocket, infused with a Citrus and Sweet Chilli Dressing

Aubergine Summer Tower with Basil Leaves and Vine Tomatoes

Lemon and Lime Cured Salmon, with a Fennel Remoulade, Fresh Herb Garnish

#### **MAINS**

Mustard Stuffed Chicken Breast, wrapped in Streaky Bacon in a Cream of Brandy Sauce, Fondant Potato

Rack of Pork with a Honey Glaze, Apple Fondant, French Beans

Braised Shoulder of Lamb served Hot Pot style

Supreme of Poached Salmon, warm Thai Vegetable and Beansprout Salad

Nottinghamshire Farmhouse Sausage, with Sweet Potato and Parsley Mash, Red Cabbage and a Port Gravy

#### **DESSERTS**

Strawberry and Elderflower Trifle Traditional Key Lime Pie Lemon Tart with Clotted Cream and Berries Chocolate Mousse with Madagascan Vanilla Crea

Dark Chocolate Mousse with Madagascan Vanilla Cream Lemon Posset, Lemon Shortbread

More options overleaf

Please feel free to contact our team to discuss your event



ASK ABOUT Allergens and Intolerances



Suitable for vegetarians / 🕪 Suitable for vegans / All prices exclude staffing, delivery and VAT. All menus are samples only.

FOR MORE INFORMATION CONTACT 07989 985401 saffroncateringsolutions@inbox.com / www.saffronoutsidecatering.co.uk

# Luxury Wedding Breakfast

### Option 2

£34.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

#### **STARTERS**

Smoked Salmon with Prawns, in a Horseradish and Cream Lime Vinaigrette

Duo of Salmon Tian, served with Pickled Cucumber

Pressed Ham Hock Terrine served with Toasted Brioche and a Balsamic Glaze

Leek and Potato Soup topped with White Truffle Oil O
Confit of Duck leg, Wilted greens, Mango Jus

#### **MAINS**

Warm Poached Salmon, served with a Thai Vegetable Salad

Belly of Pork served with Crispy Crackling, Leek Mashed Potato and a rich Cider Jus

Braised Shank of Lamb, served with braised Cabbage and a Pesto infused Mash

Braised Shoulder of Beef, served with Fondant Potato and Shallots in a rich Red Wine Jus

Stuffed Pork Fillet with an Apricot and Thyme filling, Apple Fondant

#### **DESSERTS**

Layered Shortbread, with Fruits of the Forest Berries and a Vanilla Cream

Vanilla Panacotta, Berries, Black Pepper Shortbread
Banoffee Eton Mess

Trio of Chocolate Brownie, Salted Caramel and Balsamic Strawberries

Assiette of Chef's Desserts



### Option 3

£39.95 PER PERSON

**SELECT 1 OPTION FROM EACH COURSE** 

#### **STARTERS**

Carpaccio of Beef, served with Shallots, Parmesan and a Parsley Jus

Smoked Duck, Cherry and Watercress Salad

Twice baked Goats Cheese Soufflé with an Apple and Walnut Salad 🕐

Tian of Smoked Chicken and Spring Onions in a Watercress dressing

Salmon Fishcake with a Thai Spiced Mayonnaise

#### **MAINS**

Beef Wellington, served with a Rosemary and Red Wine Jus Braised Shank of Lamb, braised Cabbage and a Pesto infused Mash

Seabass with sizzled Ginger, Chilli and Spring Onions

Duo of Pork, belly and fillet, served with a Leek Mash and a Madeira Jus

Corn fed Chicken, Parma ham, Colcannon

#### **DESSERTS**

Chocolate Orange Trifle

Saffron and Rhubarb Crème Brulee with homemade Shortbread

Madagascan Vanilla and Ginger Cheesecake

Brioche Bread and Butter Pudding with Vanilla Anglaise Sticky Toffee Pudding, Vanilla Clotted Cream

#### **VEGETARIAN MAIN COURSES**

Mushroom Tart with a Rocket garnish 🕐

Cherry Tomato Risotto with a Balsamic Vinaigrette 🔱

Wild Mushroom and Pecorino Ravioli with Fresh Olive Oil 🕐

Lentil and Vegetable Moussaka V

Vegetable Tagliatelle with a Lemon and Chive Sauce 🕐

Baked Aubergine stuffed with Spiced Chick Peas U

#### ADDITIONAL CHEESE COURSE

£5.95 PER PERSON

#### **PETIT FOURS AND COFFEE**

£3.95 PER PERSON

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